



# REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Latasha Smith*  
EXECUTIVE CHEF: *Clearn Heading*

## SHARED PLATES

### BREAKING BREAD (V)

with Garlic Butter, Fig Spread & Basil Pesto 13

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

### CHEESESTEAK EGG ROLLS

Shaved Ribeye, Roasted Red Pepper, Onion, Mozzarella, with Sriracha Ketchup & Gouda Cheese Sauce 18

### CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch Rub or Barbecue 18

### HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

### JERK CHICKEN FONDUE

Marinated Jerk Chicken Breast, Pepper Mix, Smoked Gouda Cheese, Grapes, Sourdough Croutons, Granny Smith Apples, Broccoli 19  
add filet\* 13 | add crispy cauliflower 6

### BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 16

### REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, with House-Made Maple Butter  
skillet 18 wedge 6

## WOOD FIRED FLATBREADS

### MARGHERITA (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 15

### ORIGINAL (V)

Basil Pesto, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 14

### FIG & PROSCIUTTO

Grilled Onions, Asparagus, Fig Jam, Mozzarella, Goat Cheese, Balsamic Glaze 16

### ROASTED PEPPER & SAUSAGE

Basil Pesto, Oven-Dried Tomatoes, Spicy Italian Sausage, Roasted Peppers, Pepper Jack, Red Pepper Flakes, Fresh Basil 17

## SALADS

### CHICKEN CHOPPED

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn, Applewood Smoked Bacon, Golden Raisins, Honey-Lime Vinaigrette 18

### STEAK COBB\* (G)

Filet Mignon, Applewood Smoked Bacon, Hard-Boiled Egg, Sweet Corn, Red Onion, Grape Tomato, Crumbled Blue Cheese, Smoked Onion Ranch 24

### ORIGINAL THAI CHICKEN (G)

Sliced Chicken Breast, Mixed Greens, Carrots, Jicama, Crispy Tortilla Strips, Spicy Peanut Sauce, Cilantro, Honey-Lime Vinaigrette 17

### HOUSE (G,V)

Grape Tomato, Carrot, Cucumber, Red Onion, Parmesan, Balsamic Vinaigrette  
entree 14 starter 10

### CAESAR

Romaine, Garlic Sourdough Croutons, Parmesan, Caesar Dressing  
entree 14 starter 10

## SOUPS

### CHICKEN NOODLE 9

### FRENCH ONION 11

### SHRIMP & CORN CHOWDER 12

## SIDES

### IDAHO BAKED POTATO (G,V) 7

### GARLIC MASHED (G,V) 7

### FRENCH FRIES (V) 7

### OLD BAY FRENCH FRIES (V) 7

### GRILLED ASPARAGUS (G,V) 11

### SEASONAL VEGETABLE (G,V) 11

### MAC & CHEESE (V) 11

### GARLIC MUSHROOMS (G,V) 9

## STEAKS

*Naturally Raised, Hand Selected, Premium Steaks Sourced from Purely Meats*

### 8oz SIGNATURE FILET\*(G)

Center Cut Tenderloin, Choice of Potato, Seasonal Vegetable 51

### 14oz NY STRIP\*(G)

Hand Cut, Choice of Potato, Seasonal Vegetable 52

### 16oz BONE-IN RIBEYE\*(G)

Saw Cut, Choice of Potato, Seasonal Vegetable 56

## STEAK ENHANCEMENTS

*\$4 Each | Horseradish Crust | Blue Cheese Crust | Béarnaise Sauce*

## SIGNATURES

### ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 25

### BBQ BABY BACK RIBS

Center Cut, Wood Fired, French Fries, Coleslaw *half rack* 26

### BRAISED BEEF SHORT RIB

Garlic Mashed Potatoes, Asparagus, Blistered Tomatoes, Braising Jus 36

### MARSALA MEATLOAF

Scalloped Potatoes, Microgreens, Prosciutto Wrapped Asparagus 27

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shiitake Mushrooms, Toasted Black & White Sesame Seeds, Fresh Basil 21  
add pulled rotisserie chicken 6 | add filet\* 13 | add crispy cauliflower 6

## SEAFOOD

### SIMPLE GRILLED FISH (G)

Seasonal Vegetable, Basmati Rice & Pineapple Salsa. Lemon Garlic Oil or Cajun Spiced

SALMON 34 SEA BASS 41 HADDOCK 34

### CEDAR PLANK SALMON (G)

Roasted Yukon Gold Potatoes, Asparagus, Lemon Garlic Aioli 37

### SHRIMP SCAMPI

Crispy Shrimp, Linguine, Creamy Garlic Butter, Diced Tomato, Chili Flakes, Parmesan, Fresh Basil 28

### CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 42

### PAN SEARED CHILEAN SEA BASS

Brandy-Garlic Crust, Stir Fried Vegetables, Basmati Rice, Asian Sesame Vinaigrette 44

### PARMESAN CRUSTED HADDOCK

Garlic Mashed Potatoes, Asparagus, Lemon Capér Beurre Blanc 36

## BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, or Mac & Cheese \$4 | Gluten Free Bun Available*

### REDSTONE BURGER\*

Certified Angus Beef, Tillamook Cheddar, Applewood Smoked Bacon, Barbecue Sauce 19

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 18

### BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun 18.50  
*Nashville Hot, Buffalo Sauce or Hot Honey*

### REDSTONE RIBEYE\*

Shaved Ribeye, Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Jus, Toasted Hoagie 21

## SOCIALIZE WITH US



*\*Indicates Food Items That are Cooked to Order or Served Raw. Consuming Raw or Under Cooked Meats, Seafood or Eggs May Increase Your Risk For Foodborne Illness.  
\*An Automatic 20% Gratuity Will Be Added to All Parties of 6 or More. Before Placing Your Order, Please Inform Your Server If a Person In Your Party Has a Food Allergy.  
(G) = Gluten Free (V) = Vegetarian*

## ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 14 / 54  
LA MARCA Prosecco, Italy 15 (split) / 50 (bottle)  
LA MARCA Prosecco Rosé, Italy 15 (split) / 50 (bottle)  
STEORRA Brut, Russian River Valley 48  
BOUVET Brut Rosé Excellence, France 49  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

CANYON ROAD Moscato, California 12 / 46  
THE SEEKER Riesling, Mosel-Germany 13 / 50  
VILLA M BIANCO Moscato, Italy 14 / 54  
AVELEDA Vinho Verde, Portugal 39

## SAUVIGNON BLANC

MURPHY-GOODE North Coast 13 / 50  
STARBOROUGH New Zealand 14 / 54  
DECOY by DUCKHORN California 65  
CHATEAU DE SANCERRE Sancerre-France 79

## PINOT GRIGIO

BENVOLIO Italy 13 / 50  
ACROBAT Oregon 46  
MASO CANALI Italy 58

## CHARDONNAY

THOUSAND LAKES Sta. Rita Hills 13 / 50  
LA CREMA Monterey 15 / 58  
DIATOM Santa Barbara County 62  
SONOMA-CUTRER Sonoma Coast 69  
HARTFORD COURT FOUR HEARTS Russian River Valley 89

## Cocktails

### SIGNATURE DOLI

Fresh Pineapple Aged with New Amsterdam Vodka  
Redstone's Signature Cocktail 14.50

*Redstone's Original Doli | Strawberry Doli | Seasonal Doli*

### TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit, Blood Orange  
& Pomegranate, Cranberry Juice, Lemonade 14

### ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Sprite, Strawberry Purée,  
Fresh Orange, Lime & Blueberries 14

### SO LONG LONDON-TINI

Hendrick's Gin, St. Germain Elderflower Liqueur,  
Lemon, House-Brewed Iced Tea, Earl Grey Simple Syrup 16.50

### TEQUILA BLUSH

Milagro Reposado Tequila, Cointreau, Strawberry Purée,  
Simple Syrup, Lemon, Sugar Rim 16

### TIJUANA PAINKILLER

Del Maguey Vida Mezcal, Pineapple & Orange Juice,  
Coconut Cream, Nutmeg 15.50

### GEORGIA MULE

Old Forester Bourbon, White Peach, Ginger Beer, Fresh Lime 15

### BLACK MANHATTAN

Woodford Bourbon, Amaro Montenegro, Orange  
& Angostura Bitters 17

## PINOT NOIR

THOUSAND LAKES Carneros 15 / 58  
PROVERB California 46  
LA CREMA Monterey 58  
ELOUAN Oregon 65  
NICOLAS-JAY Willamette Valley-Oregon 98

## NEW WORLD REDS

APOTHIC RED Red Blend, California 12 / 46  
ALTA VISTA VIVE Malbec, Argentina 14 / 54  
PESSIMIST by DAOU Petite Sirah/Syrah Blend, Paso Robles 65  
ORIN SWIFT ABSTRACT Grenache-Petit Sirah-Syrah, California 89

## OLD WORLD REDS

VILLA M ROSSO Brachetto, Italy 14 / 54  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 65  
ARGIANO N.C. Super Tuscan, Italy 62

## MERLOT

PROVERB California 12 / 46  
DECOY by DUCKHORN California 62

## CABERNET SAUVIGNON

CARMEL ROAD California 13 / 50  
STAG'S LEAP HANDS OF TIME Napa Valley 18 / 69  
DAOU Paso Robles 69  
QUILT Napa Valley 98  
SILVERADO ESTATE Napa Valley 125  
JORDAN Alexander Valley 145  
LA JOTA Howell Mountain-Napa Valley 165  
CAYMUS Napa Valley 185  
CADE by PLUMPIACK Howell Mountain-Napa Valley 195

## Mocktails

*(All Non-Alcoholic)*

### BRAZILIAN LIMEADE

Lemonade, Coconut Cream, Fresh Lime 7

### SPRING SUNRISE LEMONADE

Passion Fruit, Blood Orange & Pomegranate, Lemonade,  
Grapefruit Juice 7

### PEACHY KEEN

House-Brewed Ice Tea, Honey Simple Syrup, Peach Purée 8

## Coffee

*We Proudly Serve La Colombe Coffee*

### CARAJILLO

Diplomatico Rum, Licor 43 Original Liqueur, Espresso,  
Chocolate Covered Orange Wheel 16

### COLD BREW BRAZILIAN

Refreshing Cold Brew, Cold-Pressed & Double-Filtered,  
Bold & Rich 9

### DRAFT LATTE

Full Taste and Texture of a True Cold Latte Made With  
Cold-Pressed Espresso & Frothed Milk 9

**Happy Hour  
is Back!**

**Monday-Friday 3pm - 6pm**

*Available at the Bar Only*

